

**THE Roanoke Beacon**  
and  
**Washington County News**

**PUBLISHED EVERY THURSDAY**  
in Plymouth, Washington County,  
North Carolina

The Roanoke Beacon is Washington County's only newspaper. It was established in 1889, consolidated with the Washington County News in 1929 and with The Sun in 1937.

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Six months ..... \$1.25  
Single copies, 5 cents

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One year ..... \$1.50

Minimum subscription: 6 months

**Advertising Rates Furnished Upon Request**

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North Carolina PRESS ASSOCIATION

Thursday, June 10, 1943

**OBSERVATION Post Schedule**

Following is the Plymouth Observation post schedule, from 8 a.m. Saturday, June 12, to 8 a.m. Saturday, June 19:

**Saturday, June 12**  
8 to 10 a.m. Mrs. Bessie Brown  
10 to 12 noon Mrs. W. H. Smith  
12 to 2 p.m. Clarice Bateman, capt.  
2 to 4 p.m. Mrs. O. S. Armstrong  
4 to 6 p.m. Joyce Bailey  
6 to 8 p.m. Bertie Outeen  
8 to 11 p.m. Latham Whidbee, c.  
11 to 2 a.m. Lyman Ange

**Sunday, June 13**  
2 to 5 a.m. A. J. Byrd  
5 to 8 a.m. Jack Read  
8 to 10 a.m. Gwen Hurley  
10 to 12 noon Mrs. Hal Williford  
12 to 2 p.m. Mrs. W. M. Darden, c.  
2 to 4 p.m. Mrs. Jack Booker  
4 to 6 p.m. Ann Cahoon  
6 to 8 p.m. Mrs. Jack Read  
8 to 11 p.m. Garland F. Hardison, c.  
11 to 2 a.m. Bob Collins

**Monday, June 14**  
2 to 5 a.m. C. L. Morrison  
5 to 8 a.m. Phil Ayers  
8 to 10 a.m. Mrs. J. G. Watson  
10 to 12 noon Mrs. Frank Nurney  
12 to 2 p.m. Mrs. C. C. Slankard, c.  
2 to 4 p.m. Mrs. Mary Duvall  
4 to 6 p.m. Lois Meunier  
6 to 8 p.m. Collia Davenport  
8 to 11 p.m. Roy W. Swain, capt.  
11 to 2 a.m. James E. Mizell

**Tuesday, June 15**  
2 to 5 a.m. George Waters  
5 to 8 a.m. C. A. Cratch  
8 to 10 a.m. Mrs. Addie Robbins  
10 to 12 noon Wilmet Johnston  
12 to 2 p.m. Greecelyn Reid, capt.  
2 to 4 p.m. Mrs. Nellie Allen  
4 to 6 p.m. Becky Ainsley  
6 to 8 p.m. Patsy Dixon  
8 to 11 p.m. R. B. Trotman, capt.  
11 to 2 a.m. L. V. Landing, jr.

**Wednesday, June 16**  
2 to 5 a.m. Zeno Lyon, jr.  
5 to 8 a.m. Ralph Howell  
8 to 10 a.m. Mrs. Vandalia Darden  
10 to 12 noon Mrs. T. W. Ewart  
12 to 2 p.m. Mrs. Lloyd Owens, c.  
2 to 4 p.m. Iris White  
4 to 6 p.m. Martha Manning  
6 to 8 p.m. Mrs. Eddie Getsinger  
8 to 11 p.m. Cecil Hooker, jr., c.  
11 to 2 a.m. W. H. Thomas

**Thursday, June 17**  
2 to 5 a.m. Renn Dupree  
5 to 8 a.m. John Williams  
8 to 10 a.m. Mrs. Estelle Allen  
10 to 12 noon Mrs. Sam Garret  
12 to 2 p.m. Jane Read, capt.  
2 to 4 p.m. Mrs. Bob Campbell  
4 to 6 p.m. Mrs. Leroy Bateman  
6 to 8 p.m. Frances Basinger  
8 to 11 p.m. Charles Brown, capt.  
11 to 2 a.m. Chas Robbins, jr.

**Friday, June 18**  
2 to 5 a.m. Bill Robbins  
5 to 8 a.m. Earl G. Bowen  
8 to 10 a.m. Mrs. Edie Elatz  
10 to 12 noon Mrs. A. R. Modlin  
12 to 2 p.m. Mrs. Louise McGowan, c.  
2 to 4 p.m. Mrs. W. F. Winslow  
4 to 6 p.m. Mrs. Nona Newman  
6 to 8 p.m. Mrs. Kate Willoughby  
8 to 11 p.m. Bessie Owens, capt.  
11 to 2 a.m. John Hays, capt.

**Saturday, June 19**  
2 to 5 a.m. Wesley Nooney  
5 to 8 a.m. S. M. Rasmussen

**AMERICAN HEROES**  
BY LEFF



Three Japs killed with one bullet was the score of Marine Pfc. Nicholas Sileo while defending a small village somewhere in the South Pacific. Sileo stopped the trio as they approached Indian file and then bagged two more before the swarming little men's rifle fire put him out of commission and he had to be hospitalized. Our boys are making the best use of the ammunition which you help buy when you invest in War Bonds. Help pass them more of it.

that was not first defeated from within. Let us who wish to be free men, to maintain our individualism, stand firm on what we believe holding only that all men are created equal and avoiding all generalizations of our neighbor by his class, his creed or his color. Let us at all times preserve that unity of purpose which has made us a nation of individuals and which has given us freedom to live and to pass on a greater measure of freedom to each succeeding generation.

**We Must Have An OPA**  
*Christian Science Monitor*

The next few days should tell whether the Office of Price Administration can survive the current confidence-destroying crop of rumors heralding its demise. Though it has made mistakes, most of the criticism is undeserved, and results from a misconception in the public thought as to both the scope and the place of OPA in the fight against inflation.

Let it be said first that OPA is a subsidiary and policing agent for other authorities having more directly to do with the cost of living. In the matter of food, for example, the OPA has nothing to do with supply. It simply issues and regulates—through ration books—the supplies that the Food Administrator says will be available.

Similarly, in the matter of gaso-

**Navy Recruiter To Be Here June 12th**

The Beacon is in receipt of the following letter from D. R. Taylor, specialist, first class, United States Naval Reserve:

Seventeen-year-old men now have an opportunity to enlist in the United States Navy—not tomorrow, not next month, but today! D. R. Taylor, Navy recruiter, will be in Plymouth at the post office on Saturday, June 12, to aid all you 17-year-old men in making application for enlistment in the Navy. You must be 17 years old, you must have your parent's consent, and you must be in good health. Act now—before you reach your eighteenth birthday—enlist in the Navy today.

Navy trade schools have been opened wide to the 17-year-old youngsters, in order that a large group of young potential petty officers will be available soon. Never before in the history of the Navy have opportunities for the younger men been so great, and a nation-wide drive has been inaugurated to obtain thousands of youngsters for the training schools.

There are 55 different Navy trades from which the youngsters may choose, and they range from medical training to carpentry. An effort is being made to place the youngsters in the fields they prefer, on the theory that they will do better work in the type of trade they like best.

**Need Typewriters For Armed Forces**

County Agent W. V. Hays today issued the following appeal for typewriters for use by the Army and Navy:

"The U. S. Army and Navy and our government are sending out an SOS call for typewriters. Every battleship must have a minimum of 31 typewriters on board. Every ship that sails the seas, every army location in the world where American soldiers are fighting must have typewriters. Any make of typewriter, with pica or elite type, not older than eight years, or made since 1935, is wanted. Typewriters made with wide carriages bring premium prices. The prices now set are \$26.67, \$29, \$32, \$36.17 and \$46.17.

"Pledge blanks may be obtained at the county agent's offices, also a list of agencies that accept them. Help

**Services Announced for Edenton Catholic Church**

The 1910th Anniversary of the foundation in Jerusalem by Jesus Christ, the Son of God, of His Church will be observed by the almost 400,000 Catholics throughout the world Pentecost, or Whit Sunday, June 13, stated the Rev. Father Francis J. McCourt, pastor of St. Ann's Catholic Church, Edenton.

Sunday Masses will start: 1st at 6:30 a.m. at Harvey Point Base, 2nd and 3rd at 8:30 and 11 a.m., respectively, in St. Ann's and with Holy Communion, sermon on "The One Holy Catholic Apostolic Church of Christ." Prayer for peace, sacred heart devotions at all the masses, preceded by confessions for half-hour. The general public is invited to all St. Ann's services.

your country win the war by letting the Army or Navy use your old typewriter that you can do without for the duration."

**We Are Individualists!**  
By RUTH TAYLOR

We are a nation of individualists. Those who would isolate us from the world urge us to stand upon that individualism, hoping thus to keep us from concerted action. Those on the other hand who believe in a collective society, whether it be under the rule of the state or of a dictator—not that I have ever been able to see any distinction—condemn our individualism as archaic.

We as individualists will listen to neither critic. We have regard for the person and belief in the sanctity of the individual. We respect and defend the state because it represents the composite convictions of its individual citizens. We believe in the responsibilities as well as the rights of the individual. We also believe in the responsibility of the state both toward its citizens and toward those states who likewise join in the fellowship of nations.

It isn't always easy to be an individualist. There are many times when it would be much simpler to accept the mental rule of state or dictator, to be told what to think, to have our minds ruled for us. We who have the heritage of free men must, however, do our own thinking day in and day out, in war as well as in peace.

Just now when attempts are being made from every side to push us this way and that, when the full forces of clever propaganda are unleashed upon us we must be clear and individual thinkers. The enemy propaganda has one aim in view, to di-

**PENDER**

Calif. CARROTS, Bunch ..... 7c  
Fresh TOMATOES ..... lb. 17c  
Fresh BEETS ..... 2 bunches 15c  
LETTUCE ..... 15c  
WATERMELONS ..... \$1.49

**WELCH'S GRAPE JUICE**  
Full Strength-Serve With 1/3 Water  
30% more for your ration points.  
Pint Bottle - Only 2 Points and **23c**

**FRUIT JARS** ..... qts. doz 75c  
26-oz Package  
**MORTON'S SALT** ..... 2 for 17c  
6-oz. Can  
**ROYAL BAKING Powder** ..... 23c

**SPRY**  
Shortening  
1-lb Jar (5 Points) **24c**

Dry Salt  
**FAT BACK**  
4 Points Per lb **17c**

SOUTHERN MANOR, ALL GREEN  
**(14) Asparagus** 19-oz can **33c**  
HALVED OR SLICED  
**(21) Peaches** 29-oz Can **23c**

FLAKO  
**Pie Crust Mix** 8-oz Pkg **14c**

GOLD MEDAL  
**Wheaties** 8-oz Pkg **11c**  
WHITE HOUSE  
**Vinegar** Quart Bottle **12c**  
COFFEE STRETCHER  
**Happy Jack** 1-lb Pkg **19c**

**(16) TOMATOES** NEW PACK No. 2, 19-oz can **11c**  
**(5) HONEY GOLD** MARGARINE 1-lb Carton **21c**

Coffee D. P. Blend 24c  
Bread Our Pride 2 15c  
Certo Fruit Pectin 23c  
KerrCaps with Lids Pkg of 12 **23c**

Sugar Best Granulated Stamp 15, 5-lbs **31c**  
Lux Flakes Small Pkg **10c**

Spotless BLEACH Qt. Bottle **10c**

**PIES**  
Apple - Peach - Raisin  
Mince Meat

**13¢**  
**EACH**  
2 for ..... 25c

**HASSELL Bros. BAKERY**

**ANNOUNCEMENT!!**

TO ALL MY FRIENDS:

I wish to announce that I am now agent for the Norfolk Southern Bus Company in Plymouth and that I will also operate the modern filling station at the bus station, corner of Monroe and Third Streets, where John Swinson formerly had his office.

I will also handle candies, cakes, soft drinks and other such items, and I sincerely hope you will come to see me at my new location.

COMPLETE LINE OF SINCLAIR OILS AND GASOLINE

**GILMER AYERS**

Agent for Norfolk Southern Bus Corporation and Operator of Bus Station Filling Station at Corner of Monroe and Third Streets.

TELEPHONE 246-0 PLYMOUTH, N. C.

**Building SUPPLIES**

**Complete Stock Except Millwork, As Follows:**

CELOTEX White Rock Gypsum WALLBOARD  
CELOTEX ANCHOR LATHS  
WHITE ROCK JOINT SYSTEM  
CELOTEX ROCK WOOL BATTS  
ANCHOR FIBERED PLASTER  
FINISHING LIME  
HYDRATED LIME  
LEHIGH MORTAR MIX  
LEHIGH CEMENT  
ROOFING OF ALL KINDS  
Except Wood and Metal  
SHERWIN-WILLIAMS PAINTS  
TERRA COTTA PIPE AND FITTINGS  
BRICK  
NAILS

Give Us a Trial—We Will Please You


**OUR PRICES ARE RIGHT**

**H. E. Harrison**  
**WHOLESALE COMPANY**

Telephone 226-1 Plymouth, N. C.

**Lesson No. 4** WATCH THIS PAPER FOR FURTHER TIMELY TIPS ON CANNING FROM YOUR VICTORY GARDEN AND LOCAL FOOD SURPLUSES; CLIP THEM FOR READY REFERENCE.

**CANNERS, AND HOW TO USE THEM**



GLASSING IS THE MOST FAVORED METHOD of storing foods rich in vitamins, and minerals, such as tomatoes, fruits and their juices, peas, beans, asparagus, greens and many others. There are two groups of foods to work with: one is known as the Acid Foods which are tomatoes, fruits, pickled beets and rhubarb. The others are Non-Acid foods, and include all other vegetables, meats and poultry. The Acid Foods are preferably processed in a boiling water bath with water boiling vigorously.

NON-ACID FOODS for a greater degree of safety should be processed in a Steam Pressure Canner. However, with few Pressure Canners available, much glassing may have to be done in Boiling Water Bath Canners. Regardless of how you process your foods, it is important to remember this: ALL HOME PROCESSED MEATS AND VEGETABLES SHOULD BE BOILED AT LEAST 15 MINUTES IN AN OPEN PAN BEFORE TASTING OR SERVING.

TO USE A BOILING WATER BATH CANNER successfully, fill it with water to cover tops of jars by one or two inches. (In lesson 3, we discussed improvising a water bath canner with rack, from a lard can, wash boiler, or other deep metal containers.) The hot-pack filled jars are lowered carefully into water as near as possible to same temperature in jars and placed so they do not touch each other. Cover container and bring water quickly to rolling boil. Not until water boils is processing time counted. Water must be kept at vigorous boil the entire time. If it evaporates too rapidly add boiling water to keep jars covered. At end of all processing periods, remove jars carefully, one at a time, and place hot jars on folded cloth or newspaper, away from drafts, until cold. DO NOT INVERT JARS.

WHEN YOU USE A PRESSURE CANNER get out the manufacturer's directions and follow them closely. There are a few standard directions applicable to all canners: add enough boiling water to bring it at least 2 inches above the bottom of canner. Always use a rack to hold filled jars. Put on cover, fasten securely. Leave petcock open until steam has escaped freely 7 to 10 minutes. Close petcock and bring the temperature up on full heat until correct steam pressure is reached, then start counting the time. Do not rely on your memory—refer to your timetable, mark the computed time on a piece of paper, then fasten it on the handle of the canner and remain in the kitchen to keep heat adjusted correctly and prevent fluctuation of pressure. When time is up, remove canner from heat and do not place on a cold metal surface. Let pressure drop to zero before opening petcock. Then remove cover by tilting so steam is kept away from your face. Wipe inside of cover immediately with fresh clean cloth and place on newspaper or padded cloth. NEVER open a Pressure Canner until the gauge registers zero. Never wash cover and do not let it drop on floor.

MANY NEW TYPES OF METAL CAPS, rim bands, glass tops and rubber bands will be used this year, so it is wise to ALWAYS SEAL JARS ACCORDING TO MANUFACTURER'S DIRECTIONS. New caps, if self-sealing metal discs, and new rubber bands, must be used each season.

OVEN PROCESSING may be done only in fully insulated ovens equipped with reliable heat controls. Procedure directions are available by request, from our Home Service Department.

THE PROCESSING METHOD YOU USE will depend upon the product and the equipment available. Since the production of Pressure Canners has been restricted, it is important that all home pressure canners be used to their fullest capacity. There are many pressure canners in attics, etc., which have not been used these last few years. If you own a Pressure Canner, work out a partnership plan by which you and your neighbors may share the work and equipment. These are days when it is patriotic to share!

**Lesson No. 5 will be Special Attention to Vegetables**

*Robby Kilworth*

**VIRGINIA ELECTRIC AND POWER COMPANY**  
Headquarters for Canning Information